

LES SNACKS

Almonds	65
Olives	65
Anchovies, toast & lemon	150
Saucisson	65
Mortadella	65
Chorizo Ibérico	65
Jambon Noir	110
Winter salad	65

LES APÉRITIFS

Champagne	235
Prosecco	165
Helles Lager	75
Sidre	80
Negroni	145
Suze Tonic	135
Manzanilla	125
Franka Tonic 0,2%	110

LE MENU

Your choice of
starter, pasta, main course & dessert.

695

LES ENTRÉES

Filled Swiss chard with bouillon & truffle	185
Parmesan tartelette, onion, rutabaga, maple syrup & beurre noisette	180
Hamachi crudo, chili & celery	195
Tempura fried brandade croquettes & herb aioli	170
Grilled lamb liver, aubergine & pepper sauce	175

LES PÂTES

Fermentata 'cacio e pepe'	195/255
Casarecce alla puttanesca	195/255
Agnolotti with salsiccia & sage	225

LES PLATS

Lion's mane mushroom, celeriac, apple & zuckerhut	345
Halibut, pointed cabbage shoots, fig leaf oil & beurre blanc	365
French pigeon, parsnip, pumpkin seeds & jus	365

Please let us know of any allergies.